



Bites

Gordal Olives Marinated in Orange,
Rosemary, and Chilli €5.25
1A, 2, 3

Smoked Almonds 4,8,13 €6.25

Starters

Balfego Tuna Loin €19
7, 8, 9, 10, 12, 13
Ponzu Dressing, Wasabi, Granny Smith
Apple, Pickled Cucumber, Radish

Glazed Beef Short Rib €18
1A, 4, 7, 9, 13
Knockanore and Parmesan Agnolotti

Tempura Courgette Flower €16
3, 12, 13
Spiced Romesco Sauce, Heirloom
Tomato, Organic Mizuna

Gambas a la Plancha €19.50
1A, 4, 5, 8, 13
Nduja Butter Sauce, Grilled Bread

Mains

Loin of South Leinster Lamb €39
4,7,8,12,13
Butter Roasted Potato, Grelot Onion,
Anchovy Mayo, Tomato, Olive & Basil Jus

Free Range Grilled Chicken €34
Garlic Tarragon Butter, Coco Beans, Girolles, 4,9,12,13
Morteau Sausage, Charred Corn

Roasted Halibut €38
Shellfish Rice, Crispy Squid, Organic 4,5, 6, 7, 8, 9, 11, 12, 13
Kale, Chimichurri

Roasted Gnocchi €31
1A,4,7,13
Courgette & Basil Puree, Stracciatella,
Violet Artichoke, Girolles



Sides

Roasted Cauliflower, Miso €7.75
Butter, Hazelnut 3, 4, 10, 13

Chips €6.25
1A

Padrón Peppers, Espelette, €7.75
Garlic Saffron Aioli 1A, 7, 13

Specials

Sharing Mains

Starter

Dry Aged Beef Tartare €18.50
Truffle Mayo, Pickled Shallot,
House Potato Crisps 7, 13, 8

Steak Special

John Stone Dry Aged Sirloin Steak €46
Chips, Dressed Organic Irish Leaves,
Béarnaise, Smoked Bordelaise.
Add prawns - €5 supplement 1A, 4, 7, 9, 11, 13



Dry Aged John Stone Tomahawk (For Two) €122
Chips, Dressed Organic Irish Leaves, Chimichurri,
Béarnaise, Smoked Bordelaise
Add Prawns € 10 supplement 1A, 4, 7, 9, 11, 13

Whole Lobster (For Two) €98.50
Grilled in Spiced Lobster Butter, Chips, Caesar Salad,
Béarnaise 1A,5,7,8,9,12,13

Cherry Valley Duck Roasted on Crown (For Two) €89
Tripple Cooked Duck Fat Potatoes, Béarnaise,
Watercress salad 1A,4, 7, 9, 11, 13

Roasted Monkfish on Bone (For Two) €89
Yuzu Bonito Butter Sauce, Brown Shrimp, Capers,
Prawns, Goatsbridge Trout Roe, Organic Leaf Salad,
Seaweed Ratte Potatoes 1A, 1C, 4, 5, 6, 8, 10, 13

Some of our dishes contain the allergens listed below.

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts (Almonds, Pistachio, Walnut, Hazelnut, Chestnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin



Origin of Beef: Irish
Suppliers: John Stone, McLoughlin Butchers



A 12.5% discretionary service charge will be added to tables of 5 or more.
All gratuities and service charge are given directly to our staff.